



PRICING

One item	\$3.50 each
Three item selection	\$10.00pp

SWEET

Glazed house baked petite danish
Assorted sweet mini muffins
Macadamia white chocolate blondie
Chef's selection of daily baked cake/slice
Seasonal fruit skewer (gf/df/vg)
Apple rhubarb friand (gf)
Berry cheesecake slice
Chocolate brownie, cocoa slice (v)
Macaron collection (gf/v)
Passionfruit meringue tart
Orange almond loaf, strawberry conserves (gf/df/v)
Gourmet Greek yoghurt pot (gf) – muesli & fruit coulis
Lemon madeleine, candy rind frosting (gf/df)
Petite buttermilk scone, whipped vanilla cream, jam
Alex's banana chocolate bread, cinnamon butter

SAVOURY

Individual frittata (gf/df*)
Assorted filled mini croissants
Daily baked petite savoury muffin
Assorted filled mini bagels
Zucchini, sweet corn fritter (v)
Kale, green leek, chive quiche (gf/df/v)
Salmon mousse blini, caper dill
Ground beef, rosemary puff pastry, ketchup *Delivered Hot
Smoked ham, English cheddar filo

MENU ADDITIONS

Petite fours (gf*/vg*)	\$4.50
Cookie collection	\$2.50
Sliced seasonal fruit platter	\$5.00
Fruit salad Jars	\$3.50
Frosted large Danish (gf/df/vg)	\$5.50

BEVERAGE ADDITIONS

Please view our Beverage menu for a selection of available beverages



W I N E & D I N E ' M

v – vegetarian | vg- vegan | gf – gluten free | df – dairy free | *- on request
Prices are listed per person exclusive of GST | min of 10 people | Staff & equipment will be charged additionally
Menu available from 07.04.2017 – 07.04.2018
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